A1PYID-7

90cm "Opera" Cooker with Multifunction Pyrolitic oven and Induction hob, Stainless Steel

Energy rating B

EAN13: 8017709164232

Special promotion on this model* 5 year guarantee on parts and labour if purchased by 31st December 2015. Models included are A5, A4, A3, A2, and A1. Terms and conditions apply. At selected displaying retailers only. **For full terms and conditions please click here**

OVEN

- 10 functions
- Oven capacity: gross - 90 litres, net - 77 litres
- Analogue LED electronic clock/programmer
- Air cooling system
- Closed door grilling
- Quadruple glazed removable doors
- Grill
- Rotisserie
- **Pyrolitic cleaning**
- Storage drawer beneath the oven

HOB

- 5 “full power” induction zones, including
- Right front: Ø 145 – 1.1 kW (booster 2.2 kW)
- Right rear: Ø 210 – 2.3 kW (booster 3.7 kW)
- Centre front: Ø 260 – 2.4 kW (booster 3.7 kW)
- Left rear: Ø 180 – 1.85 kW (booster 3.0 kW)
- Left front: Ø 145 – 1.1 kW (booster 2.2 kW)
- Automatic safety cut-out
- Residual heat indicators
- Low heat position on each zone for keeping food warm
- Nominal power: 12.15 kW
- Conventional: 1.14 kW/h
- Forced air convection: 1.29 kW/h
- Power supply required: dedicated cooker circuit fused at 30Amp

STANDARD ACCESSORIES:
Roasting/grill pan
Grill mesh
1 chrome shelf
Rotisserie kit
Roof liner
Enamelled tray

NB: This model supersedes the A1PYID-6

Functions

Main Oven

Options

- **KIT1CSP19** - Splash back for Pyrolitic A1PYID-7

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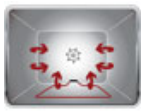
Opera range
90 cm
stainless steel
hob type: induction
oven type: electric multifunction
energy rating B

Main Oven

Circulaire:
The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

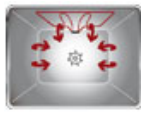
Circulaire with upper and lower elements:
The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

Fan with upper and lower elements:
The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



CIRCOGAS / FAN WITH LOWER ELEMENT:
In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.

Upper and lower element only:
A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Fan with grill element:
The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.

Grill element:
For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.

Rotisserie with half grill:
These symbols allow use of the rotisserie with half grill.

ECO:
The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

Pyrolitic:
Pyrolitic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

Cooler touch door:

In addition to the standard cooling system Smeg also provide a special tangential external cooling system, allowing for cooler touch door every time the appliance is used.

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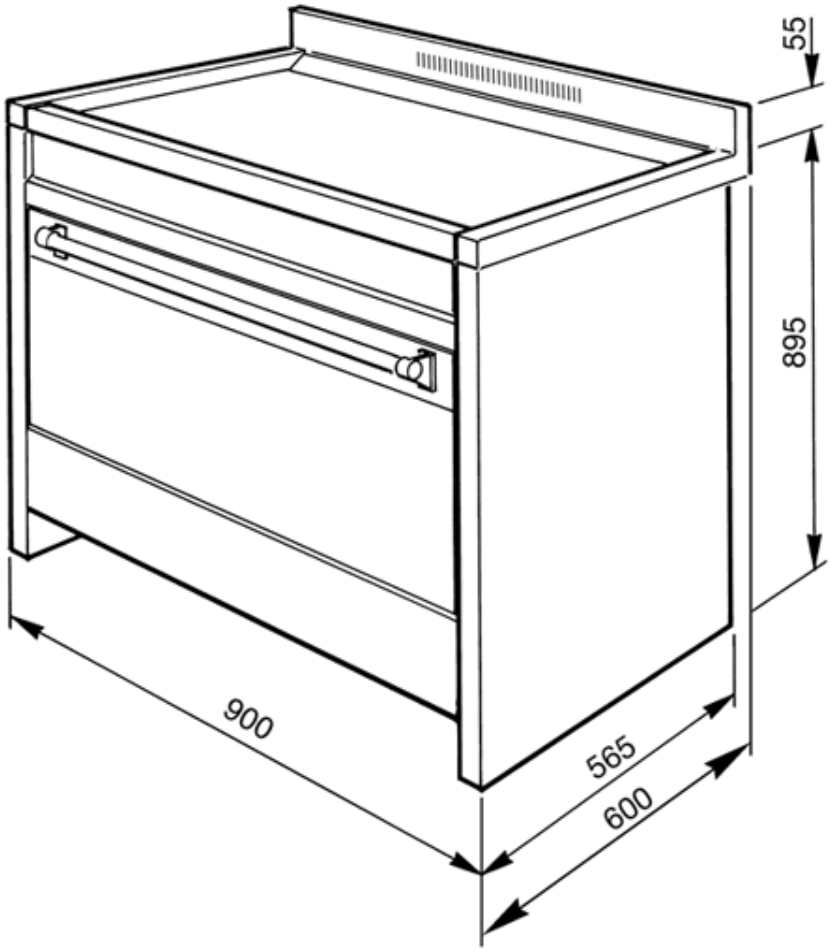

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